

**IN THE SPECIFICATION:**

**Please replace the paragraph beginning at page 2, line 6, with the following amended paragraph:**

Meanwhile, the following arts are known in the high gravity brewing of beers and in the low-calorie beer brewing. The high gravity brewing is a method to ferment the high concentration of original extract in manufacturing beers. Concretely, wort in which the concentration of original extract of wort is usually 13-16 weight % is fermented and matured, and the product is diluted with carbonated water to the designated concentration prior to shipping. The high gravity brewing has an advantage to enhance productive efficiencies of manufacturing equipment such as fermentation and lagering tanks and to curtail energy costs. Therefore, it is widely used in European countries and the United States, whereas the problem that it takes a long time to ferment a great volume of wort extract is indicated. The method to promote the fermentation in the high gravity brewing includes (1) to accelerate the viability [the activation] and growth of the yeast by supplying a great volume of oxygen, (2) to use fresh yeast, and (3) to supply free-amino nitrogen. Besides, there is a problem that beer flavor manufactured in the high gravity brewing may be different from that of beers in a usual method. Especially, the original extract of wort is high in the high gravity brewing, and since a brewer's yeast is exposed to conditions of high osmotic pressure, expression of acetaldehyde dehydrogenase gene is generally induced. Because acetic acid, an off-flavor of beers, is produced from acetaldehyde, it has been desired to reduce its production.

**Please replace the paragraph beginning at page 10, line 10, with the following amended paragraph:**

Now, a method of manufacturing fermented malt beverages is generally composed of a series of the processes including a malting process, a wort production process, a fermentation process, and a lagering (maturation) process. Malting process is a process in which barley is germinated to produce malt and [the malt] the green malt is kilned and its root is removed and stocked. In a wort production process, brewing water is added to ground malt and starch is converted to sugars by enzymes included in malt to make mash. In the process of manufacturing beers with adjuncts, the adjuncts such as rice and starch are also added with brewing water and thereby sugars derived from them are also produced [[Mach]]. Mash is lautered and then boiled after hops are added. Such boiling-treatment is performed in order to inactivate enzymes in wort, to make wort clear by precipitating proteins, to extract and [transform hop components and metabolize them] isomerize hop components, and to sterilize. Subsequently, the extract of the wort is adjusted to the designated one by the addition of water to the wort after boiling. After cooling of the wort obtained in the wort production process, it is submitted to the fermentation process. In a fermentation process, a yeast is added and sugars in the wort are converted to alcohol. Thus obtained beer is called as young beer. In a maturation process, young beer is placed calmly for the designated period, and lagered to mature.